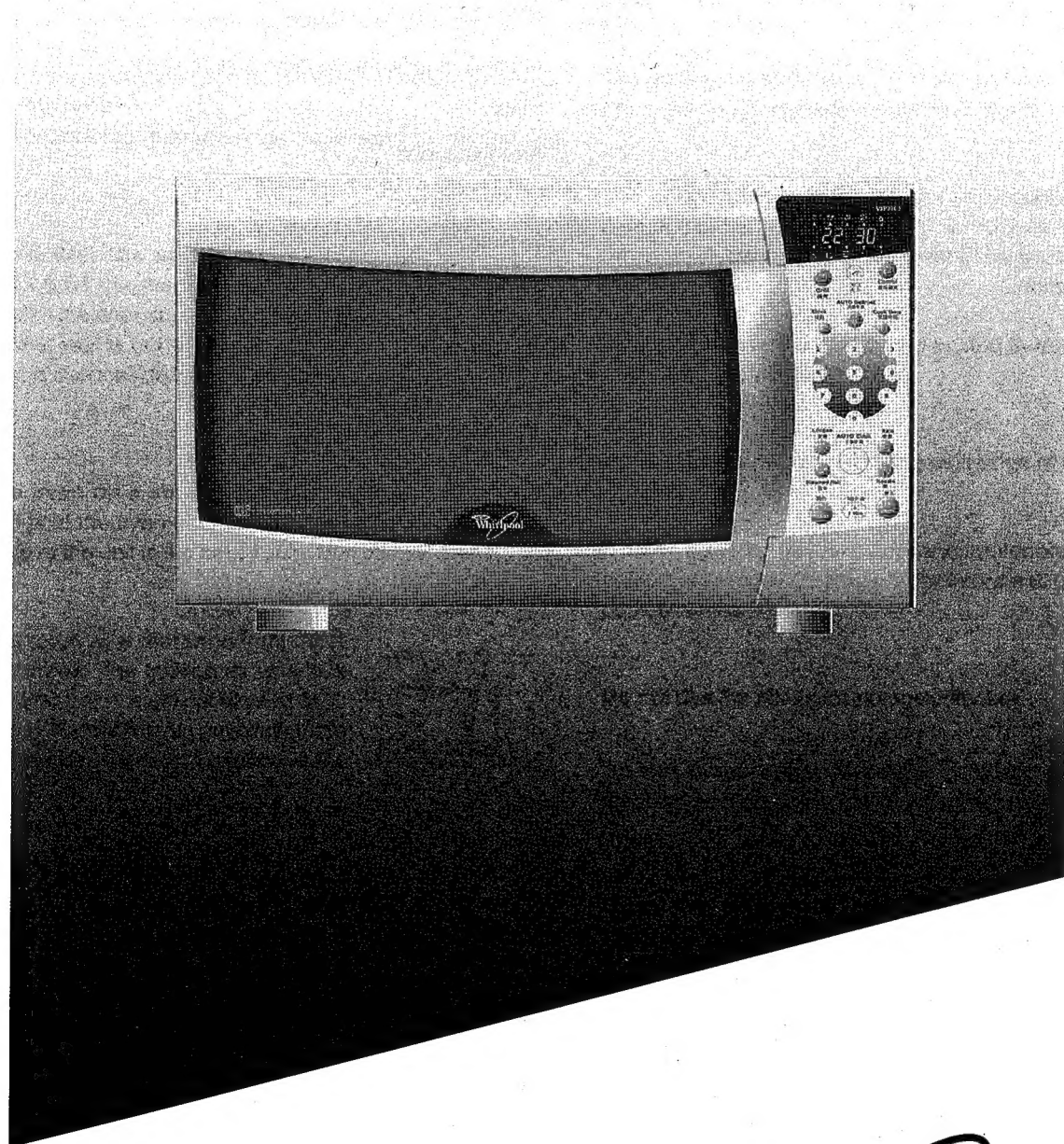


Instruction For Use

VIP2763



CONTENT

	Page		Page
Electrical connection	1	Manual setting function for cooking	9
Before you operate the oven	1	Grill function	10
Control panel	2	The microwave / grilling combined use function	11
Symbol description	2	Auto cook functions	12
Oven overview	2	"+/-" More / less function	12
Important when using your microwave oven	3	How to choose power level	13
Important when using auto defrost function	4	Work with microwaves	13
Standard accessories	4	Which utensils can be used in the oven?	14
Setting the clock	5	Aluminium foil containers and microwaves	14
Child safety lock / empty oven start protection	6	Hints	15
Time and power	6	Arranging food	15
Cooking interruption	7	Maintenance	16
+1 Min function	7	Service	16
Auto defrost function	8	If you need service	16
Stage function	9	Technical specifications	17

ELECTRICAL CONNECTION

Prior to connecting, check that the voltage on the rating plate corresponds to the voltage in your home.

The earthing of this appliance is compulsory by law. The manufacturer will accept no responsibility for injury to persons or damage to objects arising from the non-observance of this requirement.

⚠ WARNING

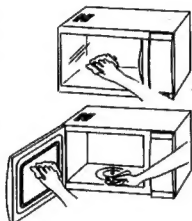
THIS APPLIANCE MUST BE EARTHED 

BEFORE YOU OPERATE THE OVEN

Please read the instructions and guarantee information and keep for future reference.

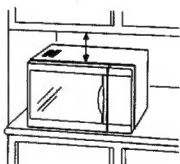
Please complete the guarantee card and send to our Service Department.

Make sure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean inside it with a soft damp cloth.

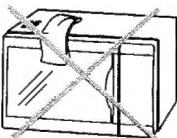


Place the oven on a stable and even surface that is strong enough to hold the oven and the food utensils you put in it. The control side of the unit is the heavy side. Use care when handling.

Place the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 10 cm above the oven.

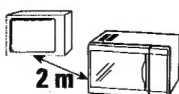



The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results. Make sure the microwave oven feet are in place to ensure proper airflow.



The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The packaging material is recyclable and marked with the symbol for recycling .

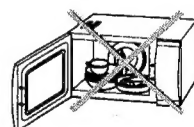
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped, electrical shock, fire or other hazards may result.

Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.

Do not let the mains cord hang over edge of table or counter.

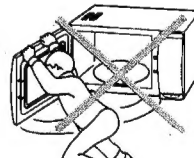
Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for storage purposes.



Do not leave paper products, cooking utensils, or food in the cavity when not in use.

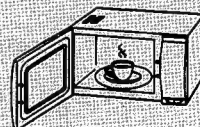
Never lean on the door or allow a child to swing on it when the door is open. Injury could result.



⚠ CAUTION

The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

If you practise operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.



CONTROL PANEL

"Digital Display Window." This display window is equipped with a 12-hour clock and indicator symbols that display the time of day, cooking time, power level, selected function, etc.

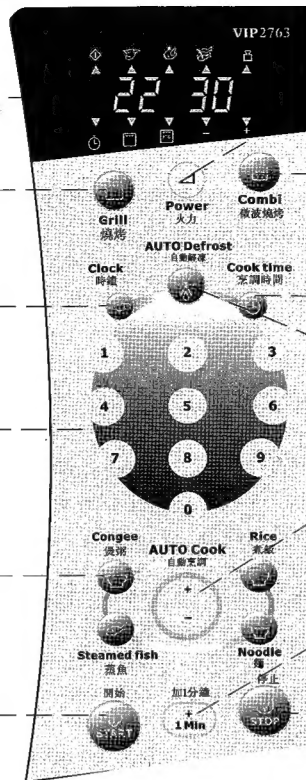
"Grill" button. After pressing this button, the grilling time can be entered using the number buttons.

The **"Clock"** button is used to select the 12-hour clock and to set the current time.

"Number" buttons. The number buttons are used to enter the time and power level required for each type of function.

"Auto-Cook" buttons. There are altogether four auto menu-items that can be selected; Rice, Congee, Steamed Fish and Instant Noodles. It is not necessary to set the power and time.

The **"Start"** button is used to activate the microwave oven.



The **"Microwave Power"** button is used to select the required power level.

The **"Combi"** button is used to select the cooking power for the combined use of microwave and grilling. The cooking time can then be entered using the number buttons.

"Cook Time" button. After pressing this button, the cooking time can be entered using the number buttons.
















The **"Auto-Defrost"** button can automatically set the most suitable time for defrosting according to the weight and the type of the food entered.

The **"More/Less"** button can increase or reduce the set cooking time for the auto-cook programs.

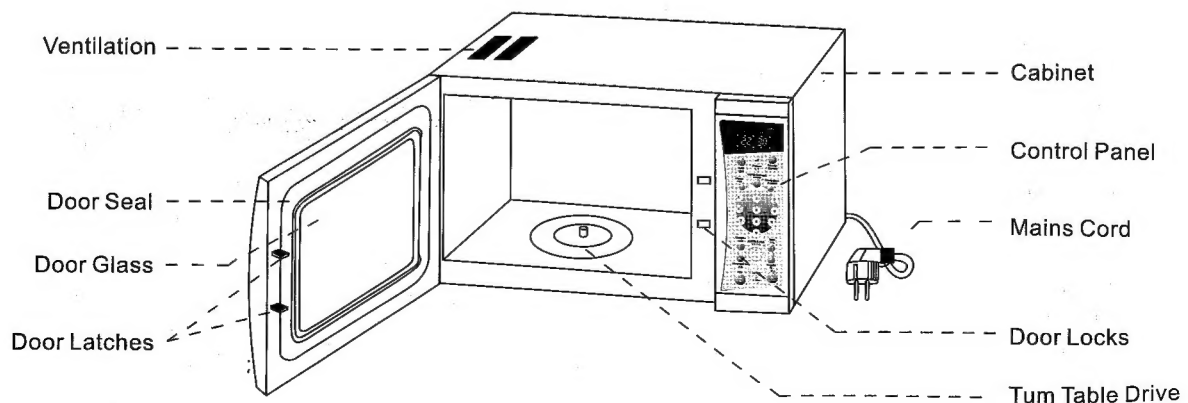
The **" +1 minute "** button. Pressing this button can add one minute to the original cooking time. Each additional time you press it, one minute will be added. (except for auto-defrost)

The **"Stop"** button stops or cancels a function that has already been set.

SYMBOL DESCRIPTION

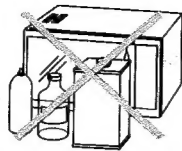
	Cook Time Symbol		Congee Symbol		Gill Symbol		Start Symbol
	Power Symbol		Rice Symbol		Combin Symbol		1 min Symbol
	Clock Symbol		Instant Noodles Symbol		Auto Defrost Symbol		Stop Symbol
			Steamed Fish Symbol		Weight Symbol		More/Less Symbol

OVEN OVERVIEW



IMPORTANT WHEN USING YOUR MICROWAVE OVEN

Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

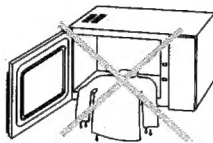


Use this appliance only for its intended use as described in this manual.

Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not over-cook food. Fire could result.

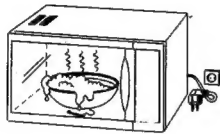
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.



Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn, and some plastics can melt if used when heating foods. As with any appliance, close supervision is necessary when used by children.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

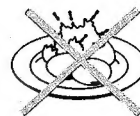
If material inside the oven should ignite, keep oven door closed, turn the oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.



When heating liquids, e.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow to stand for a short time, stirring again before carefully removing the container from the oven.

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode.



⚠ CAUTION

Do not use your microwave oven for heating food or liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



Some foods which has a low water content e.g. oil, chocolate and some pastries with sweet fillings, must be heated carefully.

Do not use your microwave oven for deep frying, because you cannot control the oil temperature.

One of the major advantages of microwave ovens is the short cooking time. Therefore, do not exceed recommended times for cooking or re-heating food.

Always refer to a microwave cookbook for details. Especially, if cooking or re-heating food that contains alcohol.

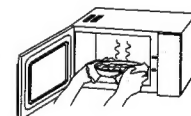
After heating baby food or liquids in a baby bottle, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.



Ensure the Lid and the Teat is removed before heating!

Use hot pads. Microwave energy does not heat containers, but the hot food does.

Use oven mitts when touching containers, oven pads, and pan after cooking to prevent burns.



IMPORTANT WHEN USING AUTO DEFROST FUNCTION

Quick defrosting is one of the advantages of a microwave oven.

Before defrosting, metallic ties on frozen food bags should be removed and string or plastic ties should be used instead. Before placing the container with the food for defrosting in the microwave oven, it is necessary to open the cover. In general, there should be cuts made or holes poked in the bag or other packaging. If metallic foil is used to wrap the food, it should be removed and a suitable container used instead.

When defrosting a large piece of meat, the relatively thin parts should be covered so that they will be heated more slowly. Otherwise, the outer parts and the edges will get dried out and will start to heat up.

Try to reduce the defrost time. After defrosting, if the inner part of the food is still freezing, send the food back to the microwave oven for defrosting.

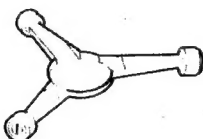
Defrosting time depends on size, weight and frozen status of the food. If possible, stir or separate the food during the defrosting process.

STANDARD ACCESSORIES

ROLLER CROSS

Use the roller cross under the glass turn-table. Never put other utensils than the glass turn-table directly on the roller cross.

The roller cross may be cleaned in dishwashers. Fit the roller cross on its locator in the oven.



GLASS TURN-TABLE

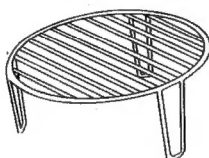
Use the glass turn-table with all cooking methods. The glass turn-table collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. The glass turn-table may be cleaned in dishwashers. Place the glass turn-table on the roller cross.



Grilling Rack

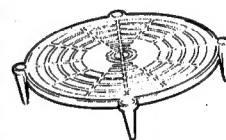
Putting food on the roasting rack enables it to be closer to the heating tube.

It is necessary to place the roasting rack on the glass turntable. The turntable can act as the support and can hold the juices that drip down. Also, if the roasting rack is placed directly on the floor of the oven, it may damage the oven. When removing the very hot roasting rack, an oven mitt must be worn. The roasting rack can be washed in a dishwasher.



TWO PLATES STACKER

The two plate stacker is excellent for the two level reheating. Simply place one plate on the glass turn-table and a second plate on the two plate stacker above. The two plate stacker may be cleaned in the dishwasher.



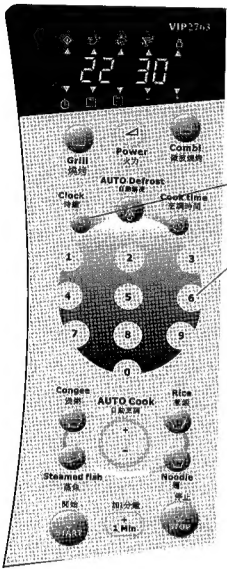
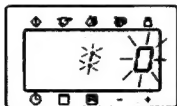

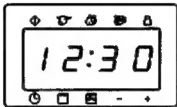
SETTING THE CLOCK

After the microwave oven has just been connected to the electrical source or the electricity is stopped, the display window will display a " : ". Set the clock according to the procedures below.

If trying to start the clock with an incorrect time on the display (hours > 23 or minutes > 59), "Err" is displayed for 1 second and

the buzzer sounds 3 times. Then the blinking "0" is shown again prompting the user to enter a new time.

If a correct time is entered but the clock isn't started, the Start Symbol "⬢" in the display window starts blinking after 5 seconds to prompt the user to press the "start" button to activate the clock.

User action	Oven reaction
 <ol style="list-style-type: none"> 1. Press the CLOCK button. 	 <p>* The clock symbol is highlighted. The " : " is blinking indicates the clock setting mode, and the blinking "0" is displayed.</p>
<ol style="list-style-type: none"> 2. Enter the time of day on the number key pad. 	
<ol style="list-style-type: none"> 3. Press the CLOCK button again. 	 <p>* The clock is functioning.</p>

Note:

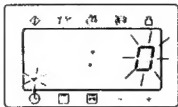
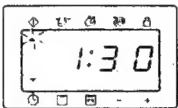
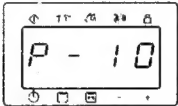
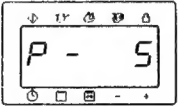
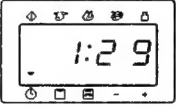
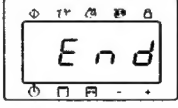

If the time has to be reset, repeat the above procedures.

CHILD SAFTY LOCK / EMPTY OVEN START PROTECTION

This microwave oven has an automatic locking function for child safety. The safety lock automatically goes into effect one minute after the microwave oven returns to its starting condition. The safety lock is released only after the oven door is opened and closed

(where food is put inside). If you press the "Start" button when there is no food in the oven, the display window will display the message "Oven Door." This means that it is necessary to open the door and close it again before operating the microwave oven.

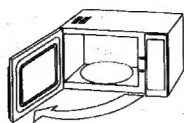
TIME AND POWER

User action	Oven reaction
1. Press the COOK TIME button.	 <p>* Maximum microwave power level is automatically selected.</p>
2. Use the cooking time required by the sensor.	 <p>* The cooking time is displayed.</p>
3. If you do not wish to use high power, you can press the Microwave Power button to select any other power level	
4. Use the number buttons to select the power level required. (Altogether there are 10 power levels that may be selected.)	 <p>* The power level is displayed.</p>
5. Press the START button.	 <p>* The cooking time is displayed counting down.</p>
	 <p>When the cooking time has elapsed an acoustic signal sounds and the cooking process is completed.</p> 

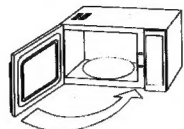
Note: Pressing the POWER button once during the cooking process, will display the current power level for a few seconds. You can also change the power level during the cooking process by pressing the Power button and entering a new Power level on the number button.

COOKING INTERRUPTION

To interrupt the cooking process: If you wish to check, stir or turn the food just open the door and the cooking process automatically stops.



To restart the cooking process: Close the door and press the START button once.



If you don't want to continue cooking: Remove the food, close the door and press the STOP button.

Where the cooking process is not interrupted:

After the cooking process is completed, if the door has not been opened or the "Stop" button has not been pressed, a sound will be emitted twice every minute.



Note:

Except where the automatic functions are used, the Time and Power level can be adjusted during the cooking.

+ 1 MIN FUNCTION

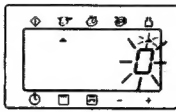
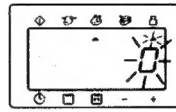
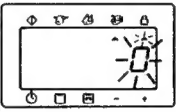

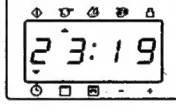
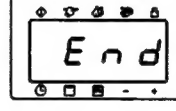
The +1 min Function lets you cook food for one minute on full cook power or add an extra minute to your cooking cycle (except on Auto-Defrost function).

Use this function for quick re-heating of foods such as clear soups, coffee, tea, or other foods with high water content.

AUTO DEFROST FUNCTION

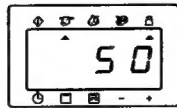
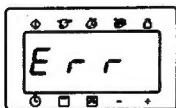
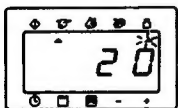
This microwave oven has an auto-defrost function to provide excellent defrosting results. To apply the function, you only need to enter the weight of the food and select the category according to the food that needs to be defrosted (meat/poultry/fish). The microwave oven will automatically set the best time and power

level. Each time you press the Auto-Defrost button, you select one food category. (For meat, press once. For poultry, press twice. For fish, press three times.) Auto-Defrost can be used for foods that have not been cooked, foods that have been half-cooked and foods that have been pre-cooked.

User action	Oven reaction
1. Press AUTO DEFROST button.	 <ul style="list-style-type: none"> * The meat category symbol on the display window will light up. * The weight symbol at the upper right hand corner of the display window and a "0" in the first number position on the right will start flashing to remind the user to enter the food weight.
2. Press Auto-Defrost button successively to select the food category.	 
3. Press Number button to indicate the weight of the food.	 <ul style="list-style-type: none"> * The display will show the weight of the food in grams.
4. Press START button.	 <ul style="list-style-type: none"> * Defrost process begins, the display shows the defrosting time.  <ul style="list-style-type: none"> * An audible signal will sound when the auto-defrost process is completed.

Note :

The quantity /weight you key in should be within the range of 50 to 2000 grams. If not, 'Err' will be indicated in the display for one second, followed by three beeps. To remind the user of the selected weight range, then '50 to 2000' is displayed depending on whether the weight entered was too big or too small. You can either accept this weight by pressing Start or enter a new weight and then press Start key.

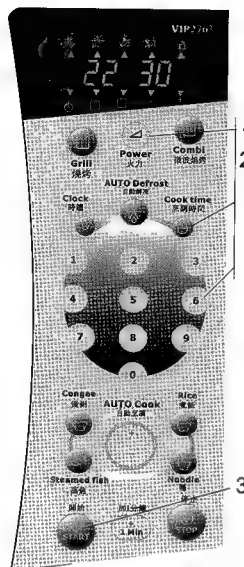


STAGE FUNCTION

You can use this function if you need to use different power levels in succession when cooking food.

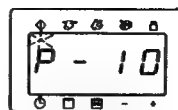
User action

Oven reaction



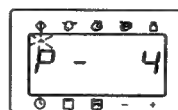
1. Follow the operations for the "Cooking Time and Power" function (page 6), but do not press the "Start" button. Immediately, perform step 2.

For example: Set the maximum power level (P-10) and a cooking time of five minutes.



2. Repeat the "Cooking Time and Power" function.

For example: Set the maximum power level (P-10) and a cooking time of five minutes.



3. Press the "Start" button.
(The above is just a specific example for a 500 gram baking pan stewed dish. You may select any combination of time and power that you wish.)



The oven begins to operate. After the first stage is finished, you can hear a signal. Afterwards, the microwave oven will immediately begin the second stage. After the second stage is finished, you can hear the signal. After that, the microwave oven will automatically stop operating.

MANUAL SETTING FUNCTION FOR COOKING

Press the "Cook Time" button. Then, enter the required cooking time using the number buttons. Then press the "Power" button and enter the required power level using the number buttons. If

cooking in stages is required, the above operations can be repeated (but not more than four times). Then press the "Start" button to begin cooking.

GRILL FUNCTION

When using the grill function, it is unnecessary to add any colorings, such as sauces, soy sauce or seasoning powders, to increase the beautiful coloring of the food. The heating tube is able to grill the food rapidly.

To obtain the best cooking results, the food can be repositioned and turned over during the cooking process.

When grilling, it is not desirable to open the door for a long time to prevent dropping of the temperature inside.

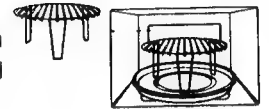
IMPORTANT!

Before grilling, it is necessary to ensure that the utensils are heat-resistant and are suitable for use in a microwave oven. Plastic, paper and wooden utensils must not be used.

When using the "grill" function, the defrosting rack or the grid must not be used because those utensils are made of plastic

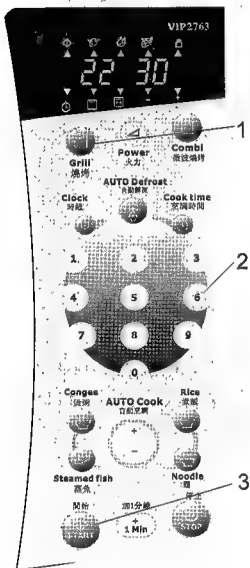
and will melt when heated.

It is necessary to place the grill rack on the glass turntable so that it can hold the juices that drip down.



User action

Oven reaction

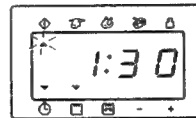


1. Press the "Grill" button.

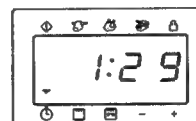


* The grilling indicator will light up.

2. Use the number buttons to enter the required time.



3. Press the "Start" button.



* The grilling process will begin.
* The time in the display window will become progressively smaller to indicate the grilling time remaining.



After the cooking process is completed, the microwave oven will emit a sound.

THE MICROWAVE / GRILLING COMBINED USE FUNCTION

With the combined use of the microwave and grilling functions, you can have the best of both worlds. While the grilling function makes the food golden brown, the microwave function shrinks the cooking time. The cooking results are even better and the cooking time will usually be half of the time required by an ordinary oven. The grilling rack can likewise be used with the combined function.

Containers or food cooked in the crisp skin grilling style can be placed directly on the glass turntable.

Note:

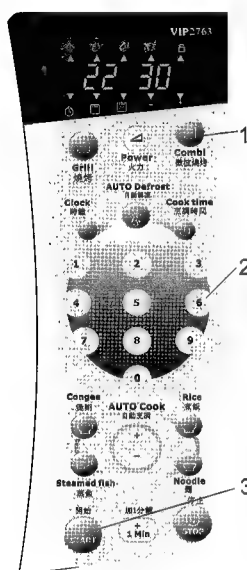
When doing microwave grilling, it must be ensured that all of the utensils are suitable for oven use and that microwaves can pass through the utensils used.

The microwave/grilling combined use function has, altogether, three levels of cooking power:

- Cb-1** suitable for large pieces of meat
- Cb-2** suitable for poultry
- Cb-3** suitable for crisp skin grilling styles

User action

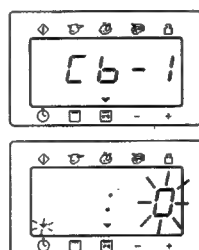
Oven reaction



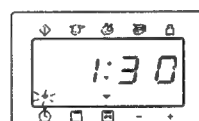
1. Press the "Combi" button. Repeat pressing for selection of the required power level.

2. Use the number buttons to enter the required cooking time.

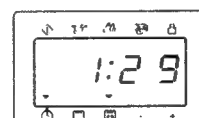
3. Press the "Start" button.



- * The combined cooking indicator will begin flashing.
- * "Cb-1" will appear in the display to indicate that level one of the three power levels is selected.
- * Two seconds later, a flashing "0" will appear in the right hand numeral place.



- * The cooking time will appear in the display.



- * The cooking process will begin.
- * A countdown of the remaining cooking time will be displayed.



After the cooking process is completed, the microwave oven will emit a sound and then the cooking procedure is finished.

Note:

Suppose the time has already been entered, but the combined cooking function has not begun to operate. The starting symbol "⬢" on the display window will start flashing five seconds later to remind the user to press the "Start" button so that the combined cooking function will begin to operate.

AUTO COOK FUNCTIONS

This microwave oven has been equipped with an automatic cooking function. With this function, when cooking rice, congee, instant noodles and steamed fish, you need only press the appropriate buttons according to the type and weight of the food being cooked, and the microwave oven will automatically select the best time and power level and complete the entire cooking process.

Press any of the automatic cooking buttons according to the type of food. The weight indicator at the upper left-hand corner of the display window will begin flashing. Numbers will indicate the range of weights from which selection may be made. You only need to select and press the appropriate number buttons according to the table below. Then press the "Start" button.

Note:

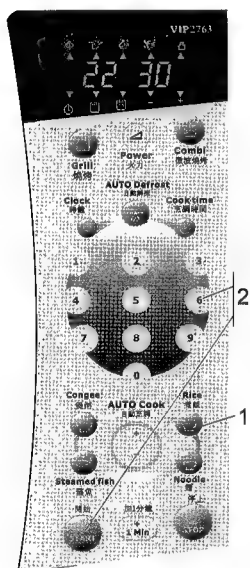
When using the automatic cooking function, you must estimate the weight of the food and must select the weight by the number of times you press the menu item button.

Type of Food	1	2	3
RICE	100g rice + (150ml water)	200g rice + (300ml water)	300g rice + (450ml water)
CONGEE	100g rice + (1 l water)	150g rice + (1.4 l water)	300g rice + (1.7 l water)
STEAMED FISH	250g	500g	750g
INSTANT NOODLES	80g (500ml water)	160g (800ml water)	— —

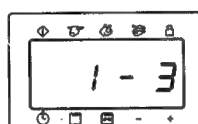
Pressing the "+/-" button can increase or reduce the automatic set cooking time (for details see the "More/Less" function).

User action

Oven reaction

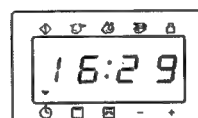


1. Press RICE button.

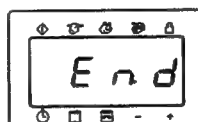


* The range of weight 1–3 is displayed.

2. Based on the above table, if the weight of the rice you are going to cook is around 200 grams (plus 300 milliliters of water), press the "2" number button. Then press the "Start" button.



* The display will show the cooking time counting down



When the cooking time is finished, the microwave oven will emit 5 sounds to indicate that the cooking process has ended.



"+/-" MORE / LESS FUNCTION

As mentioned before, the More/Less time function can be used to extend or reduce the cooking time which is set by the automatic cooking procedure.

Press the key once, the cooking time will extend about 10%, then the extend time indicator "+" will blink, if you continue to press the button two times, the cooking time will reduce about 10%, and the

reduce time symbol "-" will blink. Press the key the third time, the cooking time will return to the place/situation which was set by the automatic cooking procedure.

HOW TO CHOOSE POWER LEVEL

P10

Fast reheat for beverages, water, clear soups, coffee, tea or other food with high water content. If the food contains egg or cream, choose a lower power level.

P9 to P8

To be used when cooking vegetables, fish and meat.

P7 to P6

To be used when cooking food which is hard to be stirred or overturned.

P5 to P4

To be used when more careful cooking is required, e.g.: high protein sauces, cheese, egg dishes and to finish cooking casseroles.

P3 to P2

To be used when simmering stews.

P1

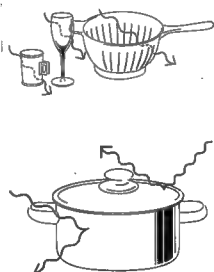
To be used for softening butter, cheese and ice-cream or defrost delicate food.

Note: P10 is the maximum power
P1 is the 1/10 of the maximum power

WORK WITH MICROWAVES

MICROWAVES – WHAT ARE THEY?

Microwaves are like TV waves or light waves. You cannot see them, but you can see their effect. Just like ordinary daylight passes through glass, clear plastic and air, the microwaves have the ability to go through materials like paper, glass, porcelain, plastic and air. These materials did not contain water or metal and will consequently not be heated up by the microwaves. The microwaves are reflected by metal in the same way as light is reflected by a mirror.



Microwaves are absorbed by water, oil and fat. The water, oil and fat molecules are excited by microwaves and rub against each other, just like when you rub your hands quickly against each other and heat is produced. The speed of rubbing determines the temperature.

Microwave energy is not hot. It simply causes the food to make its own heat.

When we heat food with infra waves (Grill or hot air), in a normal oven, the heat is applied on the surface of the food and then conducts (transfers) to the centre of the food. Food has a rather poor ability to conduct heat and it therefore takes a long time to heat the food.



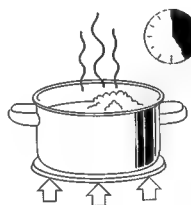
Grill heating

Food always contains water. When we heat the food with microwaves the water molecules in the food are excited and heat is produced. The microwaves, reach into the food and at the same time enters the food from all directions. That's why the food is heated so rapidly.

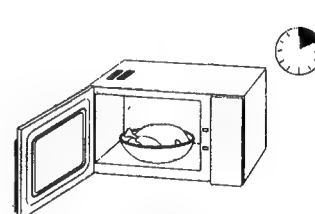


Microwave heating

You save time when cooking with a microwave oven. You usually also save energy, especially when cooking small amounts of food. If you boil fish in a sauce-pan with water, the electrical energy must first heat the hot-plate. The heat must transfer from the hot-plate to the sauce pan and from the sauce-pan to the water which then will heat the fish. In a microwave oven, the electrical energy is converted to microwaves and almost all of the microwave energy is then converted to heat inside the food.



Cooking time
20-25 min.



Grill heating
10 min.

WHICH UTENSILS CAN BE USED IN THE OVEN?

Utensils and cooking containers used in a microwave oven should be of a material that allows microwaves to pass freely through them. Generally this means that you should cook in either (paper), plastic, glass or ceramic.

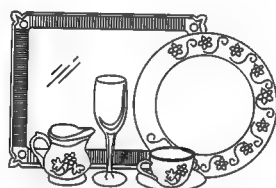
Utensils made of china and ceramic are excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Coloured glass or glass with decorations shall be avoided since metal e.g. gold, might be part of the decoration and such decorations will be damaged.

Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C. Some plastic materials, e.g. melamine, will be heated by the microwaves, and be damaged.

Round or oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.



Suitable



Not suitable

Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens.

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven just as they bounce off the metal walls of the oven and cause "arcing", a phenomenon that resembles lightning.

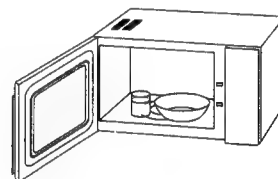
Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as arcing (damage) may occur.

Material	Material
Glass (general)	Yes (1)
Glass (heat resistant)	Yes
Glass-ceramic and ceramic (heat resistant)	Yes (1)
Earthenware	Yes
China (heat resistant)	Yes
Plastic (general)	Yes (2)
Plastic (heat resistant)	Yes (2)
Aluminium foil containers/aluminium foil	Yes (3)
Metal (pots, pans, etc.)	No
Paper	Yes (1)

- Without metal parts or metal trims
- Some plastics are heat-proof only to certain temperatures.
- It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).

To find out if a certain container suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers. Let the oven work on full power for one minute. A suitable container will only be lukewarm.



CAUTION

There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.

When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity.

ALUMINIUM FOIL CONTAINERS AND MICROWAVES

It is now possible to use disposable aluminium foil containers in this new generation of microwave ovens, providing these simple rules are followed:

- * Do not put aluminium foil container on the grill stand or fire may occur.
- * Always remove foil-laminated fibre board lid from the container before heating, otherwise oven damage can occur.
- * Only undamaged foil containers may be used.
- * Aluminium foil containers with a height exceeding 3 cm should be avoided and the container must be at least 2/3 full.

- * There must be a minimum of 1 cm between the aluminium foil container and the walls of the oven, to avoid sparking.
- * Aluminium foil containers should always be used singly in a microwave oven, and placed on the glass turn-table provided.
- * Follow the instructions provided by the food producer to ensure thorough heating of the food product throughout.
- * If you are using a foil container for self produced foods they may take longer to heat than when using plastic, glass, porcelain or paper containers. Always ensure the food is piping hot (minimum 72°C) before serving.

HINTS

Points to remember when defrosting manually (160 W)

- * The shape of the package alters the defrosting time. Shallow rectangular shaped foods defrost more quickly than a deep block.
- * Separate pieces as they begin to defrost; free-flow slices defrost more easily.
- * Shield areas of food with small pieces of foil if they start to become warm. Wooden toothpicks may be used to hold the foil in place.
- * When defrosting, it is better to under-thaw the food slightly and allow the process to finish during the standing time.

The amount of food

The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Moisture content:

Because microwaves are attracted to moisture, cooking time will vary according to water content. Naturally moist foods such as vegetables, fish and poultry will cook quickly and evenly; drier foods such as rice or dried beans require added moisture for microwave cooking.

Condensation:

Humidity and moisture in foods will sometimes cause condensation on the walls of the oven or inside the door. This is normal with cooking. Generally, covered foods will cause less condensation than uncovered foods.

Sugar:

When cooking foods with a high sugar or fat content, such as Christmas pudding, mince pies and fruit cake follow the recommended cooking instructions carefully. Exceeding the recommended cooking times may result in burning of the food

and damage to the oven.

Releasing pressure in foods

Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up within them during cooking. This applies to jacket potatoes, chicken livers, sausages, egg yolks and some fruits.

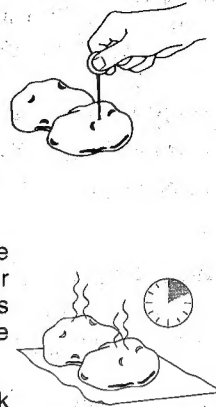
Standing time

Always allow the food to stand for some time after using the oven. Standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed throughout the food.

In a microwave oven foods continue to cook even when the microwave energy is turned off.

They are no longer cooked by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food.

The length of the standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. The food will finish cooking during this time.



ARRANGING FOOD

The best results are achieved if the food is evenly distributed on the plate. This is done in several ways in microwave cooking to give more even cooking results.

If you are cooking several pieces of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking.

When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last.

Uneven foods such as fish should be arranged in the oven with the tails to the centre.

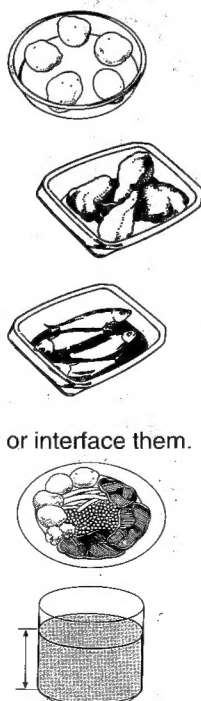
If you are saving a meal put from the refrigerator or "plating" a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle.

Place thin slices of meat on top of each other or interface them.

Thicker slices such as meat loaf and sausages have to be placed close to each other.

Gravy or sauce should be reheated in a separate container.

Choose a tall, narrow container rather than a low and wide container. When reheating gravy, sauce or soup, do not fill the container more than 2/3.



When you cook or reheat whole fish, score the skin - this prevents cracking.

Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven.

Composition of the food

Food with a lot of fat and sugar will be heated faster than food containing a lot of water.

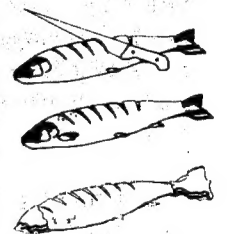
Fat and sugar will also reach a higher temperature than water in the cooking process. The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like bread.

Size and shape

Smaller pieces of food will cook faster than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods. To ensure even cooking, cut all pieces of food into similar sizes and shapes.

Stirring and turning of foods during cooking

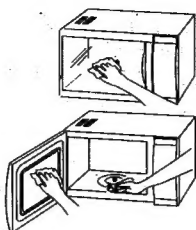
Stirring and turning of foods are techniques used in conventional as well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoids over-cooking at the outer edges of the food. Turning foods is especially important here because it allows for more even cooking. As in conventional cooking, foods such as roasts need to be elevated so they are not allowed to steam in their own juices.



MAINTENANCE

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.



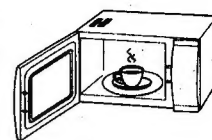
At regular intervals, especially if spill-overs have occurred, remove the turn-table and wipe clean the base of the oven. This oven is designed to operate with the turn-table in place.

Do not operate the microwave oven when the turn-table is removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn soil, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the soil.



Odours inside the oven can be eliminated by placing a cup of water with lemon juice added into the oven and boiling the mixture.

Important:

The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

⚠ CAUTION

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

SERVICE

If the oven does not work, do not make a service call until you have made the following checks:

- * The Cross and Turn-table is in place.
- * The Plug is properly inserted in the wall socket.
- * The Door is properly closed.
- * Check your Fuses and make sure that there is power available.
- * Wait for 10 minutes and then try to operate the oven once more.

If you have finished the above inspection, the microwave is still not working, please call to our service department. This is to avoid unnecessary calls for which you will be charged. When calling for service, please give the serial number and type number of the oven (see service label).

Important:

If the mains cord needs replacing it should be replaced by the original mains cord which is available via our service organization. The mains cord must only be replaced by a trained service technician.

⚠ CAUTION

Service only to be carried out by a service technician trained by the manufacturer. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.

IF YOU NEED SERVICE

Whirlpool has a national network of authorized engineers and authorized service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after - warranty service. To locate the authorized Whirlpool service company in your area, call your local dealer or look in your telephone directory under:

Appliance - household - major, service & repair

– See: Whirlpool Appliances or Authorized Whirlpool Service
(Example: Consumer Appliances Services Ltd.)



TECHNICAL SPECIFICATIONS

Type number	VIP2763
Supply voltage	220V/50Hz
Power Consumption	1380W
Fuse	8A 13A FOR UK
Microwave power (acc. to IEC705, 1000 g water)	
Full power	850W
Maximum grill output power	900W
Timer	Electronic
Dimensions:	H x W x D(mm)
Outer dimensions:	332 x 548 x 428
Oven compartment	225 x 345 x 340

